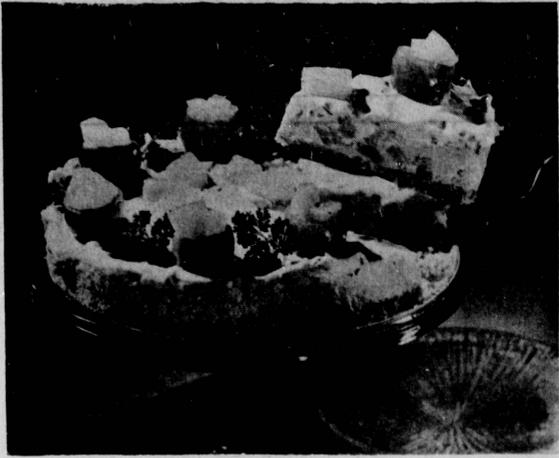


Mary Wise

menu and shopping guide



BELIEVE IT or not, this pineapple cheesecake is actually a salad, designed to be served as a first and not as a last course. Garnished with tomatoes and parsley, "cake" has a cheese cracker crumb crust.

A Cheesecake Salad

What's so different about this pineapple cheesecake? For one thing, you serve it first instead of last. It tastes like a salad and might best be described as an "instead-of" sandwich.

This cheesecake salad is baked for 20 minutes, chilled, and then frosted with sour cream and garn-

ished with tiny cherry tomatoes, green pepper, and pimiento.

PINEAPPLE CHEESECAKE SALAD

¾ cup cheese cracker crumbs
1 tbs. melted butter
1 8-oz. pkg. cream cheese
2 eggs, beaten

1 tsp. instant minced onion
¼ tsp. seasoned salt
¼ tsp. dry mustard
¼ tsp. prepared horseradish
3 drops liquid red pepper seasoning
1 tbs. lemon juice
1 13½-oz. can pineapple tidbits
Sour cream topping

Combine cheese cracker crumbs with butter. Pack firmly into bottom of 8-inch spring form pan. Combine softened cheese with eggs, beating until smooth. Blend in seasonings and well drained pineapple. Turn into spring form pan over crumb crust. Bake at 375 degrees about 20 minutes, until set. Cook. Spread with Sour Cream Topping. Chill thoroughly. Makes 6 servings.

Sour Cream Topping: Combine 1 cup dairy sour cream with 2 tbs. finely chopped green pepper and 1 tbs. finely chopped pimiento.



HAVE YOU EVER USED HONEY as the sweetener when you prepare fresh fruits for the freezer? Peaches are delicious when frozen in a honey syrup.

Try Using Honey When You Fix Peaches for the Freezer

Lucky is the family that lives close to an area which produces California peaches. Tree ripened peaches are superb when fully ripened and frozen in honey syrup.

A word of warning however: The below-zero freezer must be used for good results. A freezer without a separate temperature in the refrigerator is not a below-zero freezer.

Honey is not only valuable as a natural sweet, but it also has the ability to keep fruits from turning dark. This eliminates the need for ascorbic acid.

frozen in honey syrup does not require the use of ascorbic acid, it is necessary for you to see that fruit is covered with syrup as quickly as possible to prevent browning. Add a crumbled piece of freezer paper on top to keep fruit from "popping" out of syrup. Seal container, date, and place in freezer at once.

Apricots may be frozen in this same manner.

Variety hint: Slice a few peaches into honey-sweetened cream or use half orange juice instead of water when preparing honey syrup. Freeze as directed.

HONEY SYRUP FOR 4-QUART CONTAINERS

Thin syrup: Use 1 cup light flavored honey to 3 cups water.

Medium syrup: Use 1 cup light flavo... honey to 2 cups wa...

Heavy ... syrup: is not recommended for freezing.

Most varieties of peaches can be successfully frozen when peeled, sliced or cut in half. Less perfect slices can be crushed or pureed to use as sauce or ice cream topping. Two pounds of fresh peaches is usually sufficient for a 1-quart container of frozen fruit. Select only fully ripened fruit.

Blend honey in hot water. Thoroughly cool. Allow ¾ to 1 cup syrup per quart container. Measure prepared syrup, pour into freezer containers. Wash, peel, pit and slice or halve fruit directly into containers. While fruit

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MRS. L. BROWNLEE
... Representative

Chapter Chooses Princess

Mrs. Louis Brownlee, 21217 Water St., Torrance was chosen Valentine Sweetheart to represent California Alpha Alpha Omega Chapter, Beta Sigma Phi Sorority at the regular semi-monthly meeting held Monday evening, Aug. 22, at the home of Florence James, 2758 Orange Ave., Torrance.

Mrs. Brownlee will compete in the Valentine Queen Contest sponsored by the South Bay Area Council. The Queen will be chosen at the annual Valentine Ball in February at the Los Verdes Country Club.

Business was conducted by Mrs. Alton C. Jackson, president.

Cultural program for the evening was presented by Mrs. Andrew Foster, the Chapter's new advisor, who chose as her topic "Parliamentary Procedure."

Traveling Basket was awarded to Mrs. Maurice Talbot.

Refreshments were served to Mmes. Andrew Foster, Robert C. Bowman, Louis Brownlee, Henry Carlson, Frank Chiapetta, Daniel Cullett, Alton C. Jackson, Paul Jordal, Maurice Talbot, Delbert Ush, James Weatherman, and Edward Santella.

Missionary Guest at CDA Potluck Dinner

Court St. Catherine No. 1378, Catholic Daughters of America is sponsoring a potluck dinner tomorrow, Sept. 15 at 6:30 p.m. at the Nativity Parish Annex, Arlington and Engracia Aves., Torrance. The members, their families and friends are invited to attend. Those who do not bring a dish may make a donation.

Honored guest will be Father Andrew, a missionary Servant of the Most Holy Trinity of Silver Springs, Maryland. The court helps support a priest-brother of this order. Father Andrew was educated by the Catholic Daughters. He is also a Retreat Master and recently gave a Retreat at the Daughters of Mary and Joseph Retreat House in Palos Verdes, which was attended by many members of Court St. Catherine.

After the dinner, Father Andrew will show a movie which depicts the life of the missionary priests in the southern states. It is narrated by Jeff Chandler. All donations received at this event will go to further this worthwhile work.

Chairmen for the potluck are Mmes. David Biloki and Charles Belba. They will be

assisted by Mmes. Alfred Cicconi, Philip Clayton, Raymond Carey, Austin Shay, Thomas Clinkenbeard, Marcel Demenet, Patrick McManus, Rudolph Martinez, Leonard Reid, and Anna Bagosi.

Another honored guest will be the State Chairman of World Mission, Mrs. Wesley Muzik.

Alpha Nus Open Year Tonight

"Definition of Happiness" will be the topic for the cultural program to be presented jointly by the Mmes. B. J. Anderson and James Bryant to the members at the opening meeting of Beta Alpha Nu Chapter of Beta Sigma Phi Sorority this evening.

The sorority will hold its first fall meeting at 8 o'clock at the home of Mrs. E. G. Cope, 28405 South Golden Meadow Drive, Palos Verdes Peninsula. Her co-hostess will be Mrs. James Bryant.

The president, Mrs. Jerry Duerre, will lead a discussion on plans for fall rushing along with the vice president, Mrs. Donald Ericson. These plans will head the list of chapter activities during the business meeting.

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Junior News

A "Clean-up the Scout Center Day" was held Sunday by the Torrance Junior Woman's Club and the Civitan Club. The heavy work was done by Civitans and the Juniors cleaned the kitchen and supplied the lunch.

The Junior Woman's Club has donated 307 pounds of used clothing, three blankets, 19 cans of food, 75 items of medical supplies and 500 bars of soap. This collection has been sent to Konya, Turkey, Torrance sister city, to aid the 80,000 persons left homeless by recent earthquakes.

The Torrance Junior Woman's Club is affiliated with Marina District, California Federation of Women's Club, junior membership.

Arrowhead Trip
Mr. and Mrs. J. A. Barrington and family have returned to their home at 1541 Post Ave. after spending two weeks at their home at Arrowhead.

Alpha Gam Alums Workshop Sept. 15

South Bay Alpha Gamma Delta Alumnae Club will hold a Punch-Brunch workshop meeting at 8 p.m. Thursday, Sept. 15, in the home of Mrs. Peter D. Hanly, 2332 Paseo del Mar, San Pedro.

Assisting Mrs. Hanly as co-hostess will be Mrs. Frank Ogden of San Pedro. All alumnae new to the area are cordially invited to attend.

Little League Dance Friday

Torrance Pop Warner Little League will stage a "Roaring 20s" Dance Friday evening at the Retail Clerks Hall in Harbor City. "The Splendels" will begin the dance music at 9 p.m. and continue until 2 a.m.

Special entertainment will be furnished by the Variety Dancers. Tickets will be on sale at the door.

NOW OPEN!

Marie's Knit Shop, Formerly of Gardena, has moved to Torrance! Marie hopes that all her friends and anyone interested in knitting will come in to look over her new location.

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